

IN HAWAII WE GREET FRIENDS, LOVED ONES AND STRANGERS WITH **ALOHA**, WHICH MEANS LOVE. **ALOHA** IS THE KEY WORD TO THE UNIVERSAL SPIRIT OF REAL HOSPITALITY, WHICH MAKES HAWAII RENOWNED AS THE WORLD'S CENTER OF UNDERSTANDING AND FELLOWSHIP. **ALOHA TO YOU.**

Duke Kahanamoku

WINES

BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO prosecco italy	56
VEUVE CLICQUOT brut reims, france	150
DOM PÉRIGNON brut épernay, france	399

WHITES

PINE RIDGE chenin blanc + viognier california	46
KINGS RIDGE pinot gris willamette valley, oregon	48
CLOUDY BAY sauvignon blanc marlborough, new zealand	70
HENRI BOURGEOIS sauvignon blanc sancerre, france	72
MERRY EDWARDS sauvignon blanc russian river valley	74
STUHLMULLER chardonnay alexander valley	68
DAVID FINLAYSON ‘CAMINO AFRICANA’ chardonnay Stellenbosch, south africa	72
BROCARD ‘VAU DE VEY’ chardonnay chablis 1er cru, france	76
ROMBAUER chardonnay carneros	88
CHATEAU MONTELENA chardonnay napa valley	99
FAR NIENTE chardonnay napa valley	110

PINOT NOIR

PIRO WINE CO. ‘POINTS WEST’ santa barbara county	68
DOMAINE DROUHIN willamette valley, oregon	82
RHYS santa cruz mountains	85
GOLDENEYE anderson valley	88
KISTLER russian river valley	115

OTHER REDS

BEDROCK ‘OLD VINE’ zinfandel california	62
STOLPMAN ‘PARA MARIA’ syrah ballard canyon, california	64
DECOY BY DUCKHORN merlot sonoma county	62
CHÂTEAU MONGRAVEY cabernet sauvignon blend margaux, bordeaux, france	74
JOEL GOTT ‘PALISADES’ red blend california	52

CABERNET SAUVIGNON

ORIN SWIFT ‘PALERMO’ california	85
PEJU napa valley	95
SILVER OAK alexander valley	135
NICKEL & NICKEL napa valley	175
STAG’S LEAP ‘SLV’ napa valley	280

In an effort to reduce our environmental footprint, the T S family of restaurants proudly serves beer on tap only.

We are working to eliminate single-use plastic and glass products for the health of our oceans, our favorite places to play.

COCKTAILS

DUKE’S MAI TAI 18
our signature cocktail made with aloha; fresh hawaiian juices with two types of rum

COCONUT MOJITO 17
a blend of coconut and mint, with kai coconut shochu and kuleana white rum

SUNSET MULE 18
four roses bourbon, hibiscus simple syrup, lime, ginger beer

BLUEBERRY LAVENDER YUZU LEMONADE 17
tito’s vodka, yuzu sake, blueberry lavender syrup, fresh lime, topped with soda

ZERO-PROOF

POG OR MANGO SLUSHIE 10
hawai’i-grown fruit juice slushie

WINES BY THE GLASS

POEMA 13/19.5/50
brut | cava, spain

LOKELANI 17/25.5/66
sparkling rosé | maui

LA FIERA 13/19.5/50
pinot grigio | della venezia, italy

MOHUA 14/21/54
sauvignon blanc | marlborough, nz

ST. SUPÉRY 16/24/62
sauvignon blanc | napa valley

CHAMISAL 14/21/54
chardonnay | san luis obispo coast

TYLER 16/24/62
chardonnay | santa barbara

ZD 20/30/78
chardonnay | california

SELBACH ‘AHI’ 13/19.5/50
riesling | mosel, germany

barrel to glass we use keg wine for freshness & reduced carbon footprint

LYCHEE-HOO MARTINI 17
a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up

TALL, DARK & CHANCE ‘UM 16
duke’s barrel series, xicaru reposado mezcal, blackberry simple syrup, fresh sweet and sour, soda with a kiawe smoked sea salt rim

POG OR MANGO COCKTAIL 16
100% hawai’i grown fruit juice slushie, with ocean vodka

VINTAGE ‘44 MAI TAI 20
our locally influenced version of the original mai tai with kōloa rums, fresh lime juice, splash of fresh pineapple

GUAVA JAMS 17
meili vodka, guava purée and fresh lemonade

TROPICAL SMOOTHIE 10
a tropical blend of mango, banana, vanilla

DAY OWL 13/19.5/50
rosé | california

STOLPMAN ‘LOVE YOU BUNCHES’ 15/22.5/58
rosé of gsm | santa barbara

THE PINOT PROJECT 14/21/54
pinot noir | california

ARGYLE ‘BLOOM HOUSE’ 16/24/62
pinot noir | willamette valley

ROBERT HALL 14/21/54
merlot | paso robles

TENTADORA 13/19.5/50
malbec | salta, argentina

CAPE D’OR 14/21/54
cabernet sauvignon | south africa

OBSIDIAN 18/27/70
cabernet sauvignon | red hills lake county, ca

BEERS ON TAP

16oz/20oz

Duke’s proudly uses the 29° Blizzard Draft System

DUKE’S BLONDE 11/14
kailua-kona, big island

LONGBOARD LAGER 11/14
kailua-kona, big island

STELLA ARTOIS 10/13
belgium

COORS LIGHT 9/12
golden, colorado

KONA LIGHT 11/14
kailua-kona, big island

PACIFICO 10/13
mazatlán, mexico

PALAKA WHEAT ALE 11/14
honolulu, oahu

DUKE’S X HANA KOA HAZY IPA 11/14
kaka’ako, oahu

BIG SWELL IPA 11/14
kihei, maui

GRATEFUL DEAD JUICY PALE ALE 11/14
milton, delaware

LAHAINA TOWN BROWN 11/14
kihei, maui

SOUTH SHORE STOUT 11/14
kaka’ako, oahu

CANNED

VODKA ICED TEA/ LEMONADE 10
(12oz.) suncruiser, boston

POG HARD SELTZER 10
(12 oz.) maui brewing, kihei

GOLDEN ALE (N/A) 8
athletic brewing

ISLAND SPECIALS

PRIME RIB BUFFET

4:30pm - 10pm

slow-roasted prime rib, macadamia nut-crusted fresh catch, huli huli chicken, fresh ahi poke and an assortment of salads and sides. it's a meat lovers' paradise in paradise.

LIVE MUSIC DAILY

enjoy island eats with live entertainment by local artists.

Monday - Thursday

4:30pm - 6:30pm & 7:00pm - 12:00am

Friday - Sunday

4:00pm - 6:00pm & 7:00pm - 12:00am

PUPUS

PANKO-CRUSTED CALAMARI

guava cocktail sauce, meyer lemon rémoulade 21.5

POKE TACOS*

fresh raw ahi, shoyu, maui onions, chili flakes, avocado, wasabi aioli 25

WAIKIKI HOT WINGS

spicy all-natural chicken wings, duke's special sauce 19.5

MACADAMIA NUT HUMMUS

hawaii-grown macadamia nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 18.5

COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 23.5

SALADS

add grilled chicken 9 or fresh fish 13 to your caesar or rocket

KALE & ROMAINE CAESAR

romaine, kale, parmesan, garlic focaccia croutons, balsamic tomatoes, lemon-anchovy dressing 15

ROCKET* ©

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 16

DESSERT

KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted macadamia nuts, whipped cream 15

PONO PIE ©

locally made with "ulu" (hawaiian breadfruit), passion fruit, toasted coconut, macadamia nuts, strawberries, honey 14.5
gluten, sugar & dairy-free

ISLAND FAVORITES

FISH TACOS

cajun mahi-mahi, flour tortillas, tomatillo sauce, pico de gallo, fresh tortilla chips 29
add guacamole 2

RIB & CHICKEN PLATE

compart family farms pork ribs, mango bbq sauce, all-natural huli huli chicken, macaroni salad, steamed rice, pickled cucumbers 31

COCONUT SHRIMP & FRIES

lilikoi chili water, macadamia nut bok choy slaw, cucumber namasu 29.5

KOREAN STEAK STREET TACOS*

kalbi-marinated steak, salsa verde, cabbage, onions, cilantro, flour tortillas, fresh tortilla chips 27

LUNCH BUFFET

33 adults | 17 keiki | 11:30am - 3:00pm

our bountiful salad bar highlighting locally grown Hawaii produce

MADE-TO-ORDER POKE BOWLS

TERIYAKI CHICKEN

ALL-NATURAL KALUA PORK & CABBAGE

NORTH SHORE GARLIC SHRIMP

HEALTHY ANCIENT GRAIN SALADS

KALBI SHORT RIBS

SANDWICHES & BURGERS

substitute a small caesar salad for \$5 | gluten-free buns available

DUKE'S CHEESEBURGER*

½ lb. angus chuck, brisket & hanger blend, aged cheddar, shredded iceberg, tomatoes, maui island dressing, brioche bun, fries 23.5
vegetable burger substitute available

MANGO BBQ BACON BURGER*

½ lb angus chuck, brisket & hanger blend, applewood-smoked duroc bacon, aged cheddar, ranch dressing, grilled onions, brioche bun, fries 25

CRISPY CHICKEN BLT

all-natural chicken, panko crust, applewood-smoked bacon, onions, iceberg, ranch, brioche bun, chips 21.5
add avocado 3

PULLED PORK SANDWICH

imu-style duroc pork, roasted tomatillo & cabbage slaw, caramelized sweet onions, brioche bun, side mango bbq sauce, potato chips 23.5



© Gluten-conscious - these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish.

Please inform your server of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity is requested from parties of eight or more. | A 5% surcharge will be added to takeout orders.